

Dear Peg:

I'm back from my travels and it feels real good. Life seems to be more normal again especially since the sun is out today. We Californians had more rain than Seattle this year—about double is what I heard. Hope you had great holidays. Mine were really good and fun but it's hard to believe that we have now begun a new year.

I have looked over my mother's recipes in her composition book. Many pages are old and unfortunately faded. Most were written in the 40's or so. My sister had the book until '87.

Many are written in Armenian and very faint writing. I'm giving you all that I could find. Since she was such a good cook, the directions are either missing or very abbreviated.

OLIVE OIL SARMA FILLING

5 or 6 onions-cut up

1 cup olive oil

Brown onions until translucent

1 cup rice on top of onions

Salt and pepper

Lemon and parsley

Tomato sauce (a little optional)

Wrap and cook

Use with grape leaves and cabbage

PAKLAVA

6 cups flour

4 eggs

1 tbsp. baking powder

1/2 cup olive oil

Salt (little)

1 cup water

Mix and knead at night

Roll into 16 balls in morning. One hour later roll out.

Between each layer put melted butter (not on edges) and walnuts, cinnamon and sugar

Cur dough diagonally to make diamond shaped pieces. Pour on syrup

Syrup:

2 cups sugar

1 1/2 cups water

Cook together-add few drops lemon juice

GOURABEYA

1 cup sugar

1 cup butter-soft not melted

Cream above together

3 cups flour

Beat all together-very fine

1 cup ground almonds

Mold into shapes and place in oven

300 degrees and bake 30 minutes

To fix almonds: Boil water, turn fire off and put almonds in water for 10 minutes. Then peel and dry with cloth.

Put almonds in a tray and place in oven which is heated. Turn fire off. Let almonds dry. Then grind very fine.

CHEESE BEOREG

1 cup butter

1 egg

2 tsp. baking powder

3 cups flour 1 cup water 3/4 tsp salt

Knead-Leave two hours, Roll out and put butter between 3 layers. Cut in between and put cheese. Fold again.

On top put milk

Grind cheese-Put parsley and one egg with cheese and put in dough when ready to bake.

CHEOREG-KATAH

1 cup lukewarm water

1 cup melted butter
 3 eggs
 1 yeast dissolved in half cup warm water
 1 tsp. salt
 3 tsp. sugar
 6 cups flour

Mix milk, butter, 2 eggs beaten, yeast, salt and sugar. Add flour to make soft dough. Let stand in warm place until it rises double. Roll small pieces of dough into strips about 8 inches long and as thick as a finger and shape into circles. Lay flat on cookie sheet brushing tops with beaten egg. Let stand again for two hours. Bake in oven 375 degrees until light brown.

SIMIT

1 1/2 cups Crisco
 6 cups flour
 4 tsp. baking powder
 1 cup sugar
 1 tsp. vanilla
 3 eggs
 1/2 cup milk
 Pinch of salt

Beat eggs, add butter, sugar and milk. Fold in flour and baking powder gradually and knead lightly into a medium dough. Make balls the size of walnuts. Roll each ball with the palm into 9" long strips. When the rolled strip is laying on the table, bring right end to the left, turn again to the right so that you have the piece folded to 1/3 its size. Bring sides together, brush with egg and can sprinkle with sesame seeds and place on cookie sheet. Bake in moderate 350 degrees until browned about 30 minutes.

CHRISTMAS PUDDING (This was in her book and was taken from TREASURED ARMENIAN RECIPES published by ABGU 109 E. 40th St. NY 10016 (also called Anvoshabour)

1 cup whole grain wheat
 1 1/2 cup bleached raisins
 1 1/2 cup dry apricots
 3 qts. water
 2 cups sugar
 2 tbsps. rose water (sold in drugstores)

Wash wheat and add 3 qts, water Bring to boil-then set aside covered to soak overnight. Next day cook on low fire 1 1/2 hours. Wash raisins and apricots. Cut apricots in quarters and add all the wheat with the sugar. Cook 30 minutes more. Take off fire and add rose water and pour in deep dish.

I hope these recipes are the type you wanted. My mother gave me a copy of DINNER AT OMAR KHAYYAM'S by George Mardikian published by Viking Press. Mardikian had a famous restaurant in San Francisco and she liked his recipes. This summer I met Barbara Chazarian at our Saturday Market. She was selling her recipe book entitled SIMPLY ARMENIAN. I really like her book. I bought copies for my kids and myself. It is published by Mayreni Publishing of Monterey CA.

Best wishes to all of you for the New Year. Let me know if these recipes are what you had in mind.

Affectionately,

Rose